



MCHENRY COUNTY

BOARD OF HEALTH

MINUTES • MARCH 10, 2015

Regular Meeting

McHenry County Department of Health

2:30 PM

2200 N Seminary Ave, Woodstock, IL 60098

1. CALL TO ORDER

PRESENT: McCann, Andresky, Banaszynski, McNerney, Gaffney, Hill, Gugle, Nomm, Dorin

ABSENT: Lorenc, Jackson, Stinson, Foszcz, Biere, Szurek

2. PUBLIC COMMENT

3. OLD BUSINESS

A. Food Establishment Inspection Search On The Website

Ms Nomm explained that there will be a link on the Environmental Health Food Protection Program webpage to allow individuals to access the food establishment inspection reports. Inspection reports from all business types, from 2010 to the present, will be available. The online search engine is directly linked to the Department's document imaging system so users will be viewing the actual, full inspection reports. These reports include pre-construction, routine, follow up and complaint response inspections. Other records including previous inspection reports, invoices, temporary food permits, and general correspondence will be available through a Freedom of Information Request.

Ms. Nomm had laptop computers available for members to actively view and search for inspection reports. The process for searching individual records by Facility ID, address, name, city, etc. was reviewed. The records section will be preceded by explanations of the inspection reports and frequently asked questions. This can be updated as individuals use the system and provide additional comments or questions.

Inspections reports will be available online within 7 days of the completion of the inspection. This allows time for quality assurance, data entry and imaging of the documents. The Department is required to maintain the inspection records for a minimum of 5 years. Currently historical inspection reports are also available.

Mr. Andresky asked about the procedure for HACCP*(Hazard Analysis and Critical Control Point) inspections. Ms. Nomm confirmed that the Ordinance does not require a HACCP inspection after closure of a facility, but does require issuance of a conditional permit, and a follow up inspection within 30 days. HACCP inspections are currently done on Category 1 and 2 establishments as training exercises.

This issue will go to the next Board of Health meeting on March 23rd at 7 pm for action.

*HACCP is a systematic approach to identifying and controlling hazards that pose a danger to the preparation of safe food.

RESULT:	PRESENTED
----------------	------------------

4. ADJOURNMENT

Motion by Ms. Gaffney, second by Dr. McNerney to adjourn the meeting at 3:40PM. The motion was passed by a voice vote.